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(54) Title: PATTERNED BOILED EGG AND PROCESS FOR PRODUCING THE SAME

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(57) Abstract

The curved surface inside the egg shell of an edible boiled egg is decorated by patterning so as to satisfy consumers' needs for tasteful table setting. The pattern is formed by using exclusively the inherent components of the egg without introducing any foreign matter thereto, which causes no fear from the viewpoint of food sanitation management. On the albumen layer (9b or 21a), serving as the background, which has been formed by the coagulation of the albumen (3c) on the curved surface of the boiled egg, a pattern layer (19a) is formed by the coagulation of the yolk (3g). On the yolk layer (9a or 3gf), serving as the background, which has been formed by the coagulation of the yolk (3g) on the curved surface of the boiled egg, a pattern layer (3e) is formed by the coagulation of the albumen. These pattern layers (19a and 3e) are formed by site-selectively and intensively heating the outer surface of the egg shell (3d).

